

EXCERPTA MEDICA Sec 18 Vol 3/9 Cardio. Dis. Sept. 59

2649. Lumbar sympathectomy and arteriectomy in cases of disturbed peripheral blood flow in the lower extremities Lumbale Sympathektomie und Arteriektomie bei peripheren Durchblutungsstörungen der unteren Gliedmassen. *Vas G. 4. Chir. Klin., Med. Univ., Budapest Zbl. Chir.* 1958, 83 13 (777—788) Tables 2 Illus. 15

Experimental studies have proved that in cases of disturbed peripheral circulation in the legs, the establishment of collateral circulation is stimulated much more when sympathectomy and arteriectomy are carried out simultaneously or with a very short interval, than when they are carried out with a longer interval. This phenomenon is attributed to the fact that the intervention described not only interrupts the pathological vasoconstrictive impulses originating from the higher vasomotor centres, but also removes one of the main centres of stimulation. Clinical experiences confirm the experimental results. In the presence of the proper indication (segmental arterial obstruction), it is recommended to carry out the combined operation in an early stage of the disease.

(XVIII, 9, 19)

VAS, Gyorgy, Dr.

~~Postthrombotic syndrome of the lower extremities and its surgical treatment.~~ Orv. hetil. 99 no.26:895-899 29 June 58.

1. A Budapesti Orvostudományi Egyetem IV. sz. Sebészeti Klinikájának (igazgató: Kudasz József dr. egyet. tanár) közleménye.
(THROMBOSIS, compl.
postthrombotic synd. of legs, surg. (Hun))

VAS, Gyorgy, Dr.; RANKY, Laszlo, Dr.; MOLNAR, Iajos, Dr.

Thrombosis and postthrombotic syndrome of the inferior vena cava.
Orv. hetil. 99 no.51:1794-1797 21 Dec 58.

1. A Budapesti Orvostudományi Egyetem IV, sz. Sebészeti Klinikájának
(igazgató: Kudasz József dr. egyetemi tanár) közleménye.

(THROMBOSIS, compl.

postthrombotic synd. in thrombosis of inferior vena cava
(Hun))

(VENAE CAVAE, dis.

thrombosis & postthrombotic synd. of inferior vena cava
(Hun))

VAS, Gyorgy; IASZLO, Lajos

Modified method for surgery of coronary arteriosclerosis. Orv. hetil.
100 no.3:118-119 18 Jan 59.

1. A Budapesti Orvostudományi Egyetem IV. sz. Sebészeti Klinikájának
(igazgató: Kúdasz József dr. egyet. tanár) közleménye.

(CORONARY DISEASE, exper.

arteriosclerosis, surg., simultaneous ligation of inter-
costal & internal mammary arteries in dogs (Hun))

VAS, Gyorgy, dr.; LASZLO, Lajos, dr.

Effect of lumbar sympathectomy on venous circulation in the lower extremities in obliterating arteriosclerosis. Orv. hetil. 100 no.49:1766-1768 D '59.

1. A Budapesti Orvostudományi Egyetem IV. sz. Sebészeti Klinikájának (igazgató: Kudász József dr. egyet. tanár) közleménye.

(ARTERIOSCLEROSIS surg)
(SYMPATHECTOMY)

VAS, Gyogy. dr.; PAPP, Sandor, dr.

Hazards in arteriography. Orv.hetil. 101 no.31:1112-1114
31 J1 '60.

1. Budapesti Orvostudományi Egyetem, IV. sz. Sebészeti Klinika
(ANGIOGRAPHY compl)

VAS, Gyorgy, dr.

Experience with the use of a new Hungarian anticoagulant syncumar.
Magy. sebeszet 14 no.1:19-23 F '61.

1. Budapesti Orvostudományi Egyetem IV. sz. Sebeszeti Klinikájának
közleménye. Igazgató: Kudasz József dr. egyetemi tanár.
(COUMARINS ther)

VAS, Gyorgy, dr.; LASZLO, Lajos, dr.; SZABO, Imre, dr.

Effect of lumbar sympathectomy on post-thrombotic syndrome. Orv.
hétl. 102 no.10:445-447 5 Mr '61.

1. Budapesti Orvostudományi Egyetem, IV. Sebészeti Klinika.
(THROMBOSIS exper)
(SYMPATHECTOMY exper)

GYARMATHY, Ference, dr.; VAS, Gyorgy, dr.

Secondary thrombosis of the renal vein diagnosed intra vitam. Orv.
hetil. 103 no.36:1712-1716 9 S '62.

1. Fovarosí Janos Korház-Rendelőintézet, Urológiai-Sebészeti Osztály
és Budapesti Orvostudományi Egyetem, IV. Sebészeti Klinika.
(THROMBOSIS diag) (KIDNEYS blood supply)

HUNGARY

VAS, Gyorgy, Dr; Medical University of Budapest, IV. Surgical Clinic, Cardiac and Vascular Surgery (Budapesti Orvostudományi Egyetem, IV. Sebészeti Klinika, Szív- és Érsebészet).

"Surgical Treatment of the Post-Thrombotic Syndrome."

Budapest, Orvosi Hetilap, Vol 104, No 33, 18 Aug 1963, pages 1562-1563.

Abstract: [Author's Hungarian summary] In the treatment of the post-thrombotic syndrome of the leg, extensive removal of the secondary varicosity, which represents an unnecessary reservoir, is more useful than ligation or excision of the deep-seated veins. In every case, where functional tests indicate a sufficient circulation in the deep-seated veins, the varices should be removed. 1 Hungarian, 3 Western references.

VAS.Gy., dr.

A sympathetic ganglionic blocking agent in peripheral circulatory disorders. Ther. Hung. 12 no.1:34-36 '64.

1. 4th Department of Surgery, University Medical School, Budapest.

VAS, Gyorgy, dr.

The use of Synapleg, a Hungarian ganglionic-blocking agent, in peripheral circulatory diseases. Orv.hetil. 105 no.4:165-167 26 J '64.

1. Budapesti Orvostudományi Egyetem, IV. Sebészeti Klinika, Szív-és Ersebeszet.

*

VAS, Gyorgy, dr.; PAPP, Sandor, dr.; BESZNYAK, Istvan, dr.; SZABO, Imre, dr.
FRANK, Jozsef, dr.

Isolation perfusion of limbs with hyperoxygenated blood in
chronic peripheral arterial diseases. Preliminary report.
Orv. hetil. 105 no.12:556 22 Mr'64

1. Budapesti Orvostudományi Egyetem, IV Sebészeti Klinika,
Szív- és Érsebészet (igazgató: Kudasz, József, dr.)

*

VAS, Gyorgyne

Conference on the problems of statistical control of quality.
Magy tud 69 no.3:189-190 Mr '62.

Tudomanyos munkatars, Magyar Tudomanyos Akademia Matematikai
Kutato Intezete.

VAS I. Füdogetek rehabilitacioja Rehabilitation in pulmonary tuberculosis Iparajeszseguy,
Budapest 1949, 2/4 (44-53) Graphs Illus. 4

The results achieved with occupational therapy demand a reconsideration of the problem of rehabilitation. During their stay at the sanatorium the patients should already be accustomed to light work, commencing with one hour per day, and gradually increasing. Suitable occupations consist in assisting during consultations, sewing, tailoring, book-binding and carpentry. After they have been discharged the patients should receive considerate treatment.

Fejes - Budapest (IV, 15)

So: Medical Microbiology and Hygiene, Section IV, Vol 3, No 1-6

VAS, Imre, dr.

Rehabilitation in tuberculosis. Orv. hetil. 95 no.31:833-837
1 Aug. 54.

1. A Szabadsaghegyi Allami Tudogyogyintezet (igazgato-foorvos:
Vas Imre dr.) Kozlemenye
(TUBERCULOSIS, PULMONARY
rehabil.)
(REHABILITATION, in various diseases
tuberc., pulm.)

SZIGETI, Pal, dr.; VAS, Imre, dr.

Data on tuberculosis morbidity. Tuberk. kerdesei 9 no.
2:66-71 Apr 56.

1. A Janos-korhaz Rendelointezet (ig. foorvos; Bakacs, Tibor dr.)
- I. Tudosztalya (foorvos: Szigeti, Pal dr.) es a Szabadsaghegyi
- All. Tudobeteggyointezet (ig. foorvos: Vas, Imre dr.) kozlemanye.
(TUBERCULOSIS, PULMONARY, statist.
morbidity in Hungary, factors responsible for high
rate (Hun))

VAS, Imre, igazgato--foorvos (Budapest)

Medical rehabilitation. Term tud kozl 4 no. 5:212-213
My '60.

VAS, Imre, dr.

The district principle in medical practice. Tuberkulozis 13 no.4:
102-104 Ap '60.

1. A Szabadsaghegyi Allami Tudobetegszanatorium (igazgato-foorvos:
Vas, Imre, dr.) kozlensegye.
(PUBLIC HEALTH ADMINISTRATION)

POSZLER, Laszlo, dr.; VAS, Imre, dr.; technikai munkatars: SITERI, Antalné

Contribution to a simple functional diagnosis of tuberculosis. Tuberkulózis 1/4 no.1:4-6 Ja '61.

1. A Szabadsághegyi Állami Tüdőszanatorium (igazgató: Vas Imre dr. kandidátus) közleménye.

(TUBERCULOSIS diag)

POSZLER, Laszlo, dr.; VAS, Imre, dr.

Follow-up examination of discharged recovered patients.
Tuberkulosis 16 no.4/5:109-112 Ap-My '63.

1. A Szabadsaghegyi Allami Tudoszanatorium (igazgato: Vas
Imre dr. kandidatus) kozlemenye.

(TUBERCULOSIS, PULMONARY) (REHABILITATION)
(OCCUPATIONAL THERAPY) (EXERCISE THERAPY)
(ANTITUBERCULAR AGENTS) (STATISTICS)
(RESPIRATORY FUNCTION TESTS)

KORANYI, Gyorgy, dr.; VAS, Iren, dr.

Successful late exchange transfusion in Rh isoinmunisation.
Orv. hetil. 105 no.52:2474-2475 27 D '64.

1. Orvostovábbképző Intézet, II. Gyermekgyógyászati Tanszék
(tanszékvezető: Steiner Béla dr.).

VAS, Istvan, dr.; Mate, Janos, dr.

Epidemiology of hemorrhagic nephroso-nephritis. Orv. hetil, 95
no.24:656-661 13 June 54.

1. A Magyar Nephadsereg Eggeszsegugyi Szolgalatanak kozlemenye.
(EPIDEMIC HEMORRHAGIC FEVER, epidemiology)

VAS, I; MATE, J.

The epidemiology of haemorrhagic nephroso-nephritis. Acta med.hung.
7 no.1-2:83-95 1955

1. Medical Service of the Hungarian People's Army.
(EPIDEMIC HEMORRHAGIC FEVER, epidemiology,
in Hungary.)

VAS, Ivan, okleveles gepeszmernok; VOLLAK, Andor, okleveles kohomernok

~~Specialization and concentration~~ in the forging industry. Gep
15 no.3:96-100 Mr '63.

1. Gepipari Technologiai Intezet, Budapest.

VAS, Ivan, okleveles gepeszmernok; VOLLAK, Andor, ekleveles kohomernok

State and perspectives of Hungarian blacksmithing. Pt.1.Gep.
15 no.11:452-464 N°63

1. Gepipari Technologiai Intezet, Budapest.

VAS, Ivan, okleveles gepeszmernok; VOLLAK, Andor, okleveles kohomernok

State and perspectives of the Hungarian forging industry. Pt.2.
Gep 15 no.12:489-497 D '63.

1. Gepipari Technologiai Intezet, Budapest.

BOGDONOFF, S.M. Professor; VAS, I.E.

Some experiments on hypersonic separated flows. Archiw mech 14
no.3/4:407-442 '62.

1. Head, Gas Dynamics Laboratory, Department of Aeronautical
Engineering, Princeton University (for Bogdonoff). 2. Senior
Research Associate, Gas Dynamics Laboratory, Department of Aeronautical
Engineering, Princeton University (for Vas).

VAS, J. - Vol. 5, no. 4, Apr. 1955. - Kozlekedestudományi Szemle.

Soviet method for evaluating mileage in water transportation. p. 156.

SO: Monthly list of East European Accessions, (EEAL), LC, Vol. 4, No. 9, Sept. 1955
Uncl.

VAS, Jeno

Tasks in the gas industry standardization. *Epuletgepeszet* 11 no.5:
196-197 0 '62.

RATKOVICS, Ferenc; SZEPESVARY, Pal; VAS, Jolan

Examination of petroleum sulfur compounds. Pt. 4. Magyar folyoir
65 no.3:99-102 hr '59.

1. Magyar Asvanyolaj- es Foldgazkiserleti Kutato Intezet, Veszprem.

VAS, Jozsef, okleveles villamosmarnok

Overcurrent protection with quick reclosing. Villamosag 11
no.5:150-152 My '63.

VAS, Jozsef, okleveles villamosmernok

Artificial earth leakage measurements carried out on medium voltage networks. Villamossag 12 no.12:355-361 D '64.

1. Tiszanatul Electric Current Supply Enterprise.

The distribution of fat in milk during coagulation. K. Väänänen, *Acta Vet. Scand.* 32, 350, 70 (1929). *Chémie & Industrie* 25, 717. V. studied the distribution of butter fat in milks to which rennet had been added and which were kept at 40° and coagulated in 30 min. Except for a very thin and practically negligible layer at the top and bottom, the fat content was practically uniform throughout the coagulated mass and equal to the av. fat content of the milk used. If, therefore, cheese is found to contain a lower fat content than usual, it can be concluded that it was made from milk that had been partially skimmed, either accidentally or intentionally. A. P. C.

ASME-56A METALLURGICAL LITERATURE CLASSIFICATION

LIST AND INDEX																									
PROCESSES AND PROPERTIES INDEX													LIST AND INDEX												
<p>12</p> <p>Myological examination of butter. K. VAS. <i>Kislovodskiy Kulemenykh 32, 371-3</i> (1929): <i>Chimia & Industrija</i> 23, 717.—The difficulty lies in bringing the butter to the liquid state and in incorporating a dye which can color the bacteria. This dye may be obtained by adding to 1 vol. of sterile oil 0.5 vol. of concd. alc. soln. of gentian violet, and then adding Et₂O till a clear soln. is obtained. Excess of Et₂O must be avoided so as not to ppt. the dye. A. PAPIKRAU-COUTURE</p>																									
<p>ASB-SEA DETAILING LITERATURE CLASSIFICATION</p>																									

1ST AND 2ND ORDERS																										3RD AND 4TH ORDERS																									
PROCESSES AND PROPERTIES INDEX																										MATERIALS INDEX																									
<p><i>CA</i></p> <p>The specific gravity and water content of coagulated cheese. The object of subsequent stirring in the manufacture of Emmenthal cheeses. K. VAS. <i>Kisirlat</i>.</p> <p><i>Köstemények 33, 377-85(1930).</i>—The detn. of sp. gr. in salt soln. is interfered with by diffusion. A mixt. of CHCl_3 and C_6H_6 evaporates quickly. A mixt. of paraffin oil and CCl_4 is very viscous and retains air bubbles. Rapid sp. gr. detns. can be made with the hydrometer scales of Nicholson. Investigations proved that the sp. gr. increased (from 1.056 to 1.073) and the water content decreased (from 58.88 to 40.16%) during subsequent heating and stirring. The object of the subsequent stirring is not to dry the cheese, but to bring about such a phys. state that the excess whey could be filtered off the cheese particles. The measurement of sp. gr. is therefore not enough for the evaluation of coagulated cheese.</p> <p>S S DR FINALEY</p>																										<p>2</p>																									
<p>ASH-SLA METALLURGICAL LITERATURE CLASSIFICATION</p>																										<p>1000 1000 1000</p>																									

Does filtered milk keep longer? K. VAS. *Kisflet. Ksalerminykh* 22, 242-56 (1929); *Chimie & industrie* 25, 484 (1931). Filtration removes the coarser impurities but facilitates the dispersion of bacteria throughout the mass of the liquid, favoring more rapid decompn. of the milk. Of ten samples, in 1 the result was clearly unfavorable; in 3 no difference was noted; in the remaining 6 there was a retardation (up to 11 hrs.) in the rate of coagulation. It would appear that filtration is efficacious only if it is carried out immediately after milking, before the bacteria originally adherent to the larger particles of fecal matter and dirt have become distributed through the milk.

A. PAPINEAU COUTURE

12

Decomposition of proteins and the melting of processed cheese. KANDLY, VAN. *Kislet. Közlemények* 34, 83-85(1931).—Total N was detd. according to Kjeldahl, sol. N by a modification of the method of Van Slyke. Processed cheese was melted with Na citrate soln.; Emmenthal cheeses 2-3, even 4 months old, melted easily, while older ones showed fat sepn. Emmenthal cheeses with smaller content of water-sol. N melted more easily. Processed cheese can be digested more quickly than the original hard cheese since it has a looser consistency. The cheeses used for the expts. contained 4.17-4.60% N or 28.65-29.97% casein. The produced processed cheeses contained 3.22-3.85% N or 20.58-24.60% casein. The decrease is due to the addn. of the water and non-nitrogenous matter (citrates) during the processing. S. S. DE FINALLY

ASS-SLA METALLURGICAL LITERATURE CLASSIFICATION

1ST AND 2ND COLUMNS										PROCESSES AND PROPERTIES INDEX										1ST AND 2ND COLUMNS									
CA																				71									
<p>Portable titration apparatus. KANOLY VAO. <i>Kislolessy Kalamayak</i> 25, 156-00 (1933).—The container for the titrating soln. is connected to the buret; the buret can be filled by tipping the app. The air is filtered through drying tubes. The case of the app. may even be used as a titrating table in the field. Structural details are given.</p> <p>S. S. DE FINALLY</p>																													
<p>ASD-SLA METALLURGICAL LITERATURE CLASSIFICATION</p> <p>100000 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72 73 74 75 76 77 78 79 80 81 82 83 84 85 86 87 88 89 90 91 92 93 94 95 96 97 98 99 100</p>																													

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PROCESSES AND PROCEDURES																									
<p><i>et</i></p> <p>Protein decomposition and processing of Trappist cheese. Effect of various processing agents on the processing and chemical and physical state of the nitrogen compounds of normally and abnormally ripened cheeses. <i>Naulya, A. A. Zhurnal Khimicheskoy Tekhnologii 42, 46-55 (1959).</i> In the processing of Trappist cheese, fat is temporarily sepd. from the solid part in the form of a milky protein- contg. soln. This occurs mostly in young cheeses or those processed with di-Na citrate. The greatest degree of sepn. was observed in superficially decompd. proteins of young cheeses. Di-Na citrate produces much less sol. protein than does tri-Na citrate or NaH₂O₄. Prolonged action of the citrate has a dispersing effect and liquefies the sepd. and washed ppt. Abnormally ripened Trappist cheeses behaved quite normally in processing. Over- ripened, softened or very old, too hard cheeses gave but little fat sepn.; most of the proteins, however, became sol. Pure fat was sepd. only if at least half of the sol. N compds. of the cheese formed particles smaller than 2.5 μ. The sepd. fat was watery if gel-like N compds. predominated. S. S. de Finlay</p>																									
<p>ASR 564 DETAILING LITERATURE CLASSIFICATION</p>																									

1ST AND 2ND CRITERIA

PROCESSES AND PROPERTIES INDEX

3RD AND 4TH CRITERIA

CA

12

Preservation of milk by means of formaldehyde.
*Karls. Vas. Abhandlungen. Karlsruhe 15, 120-30(1942);
 Chem. Zentr. 1943, 1, 2458-9.*—It is recommended to pre-
 serve milk by addn. of CH_2O , with removal of the CH_2O ,
 before use. Methods of CH_2O removal were studied.
 Am. O has no effect on the CH_2O . Aldehydease of
 potatoes and milk had an oxidizing effect in the presence
 of NaNO_2 as H acceptor, but the reaction is slow. Binding
 the CH_2O by means of casein was not effective. Urea
 combined with CH_2O only at comparatively high concns.
 (1%). CH_2O was removed rapidly and quant. by means
 of NaHSO_3 and $\text{K}_2\text{S}_2\text{O}_8$. Distill 100 cc. of the milk in a
 Kjeldahl flask with H_2SO_4 ; det. the HCHO content in the
 first 20 cc. of the distillate by the KCN method according
 to Basmijn; add a quantity of baulite corresponding to
 the CH_2O found, and pasteurize the milk. CH_2O in the
 concn. of 1:20,000 was an effective preservative at 20-2°.
 Immediately after binding of the CH_2O by NaHSO_3 ,
 souring set in. On the basis of data given in the literature
 and of some digestion expts. with pepsin, trypsin and
 diastase in the presence of $\text{HCHO}.\text{NaHSO}_3$, it is con-
 cluded that, from the hygienic point of view, the method
 proposed has no harmful effect on the milk. W. R. Henn

12

1ST AND 2ND CRITERIA

PROCESSES AND PROPERTIES INDEX

3RD AND 4TH CRITERIA

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 concn. of 1:20,000 was an effective preservative at 20-2°.
 Immediately after binding of the CH_2O by NaHSO_3 ,
 souring set in. On the basis of data given in the literature
 and of some digestion expts. with pepsin, trypsin and
 diastase in the presence of $\text{HCHO}.\text{NaHSO}_3$, it is con-
 cluded that, from the hygienic point of view, the method
 proposed has no harmful effect on the milk. W. R. Henn

12

1ST AND 2ND CRITERIA

PROCESSES AND PROPERTIES INDEX

3RD AND 4TH CRITERIA

CA

12

Preservation of milk by means of formaldehyde.
*Karls. Vas. Abhandlungen. Karlsruhe 15, 120-30(1942);
 Chem. Zentr. 1943, 1, 2458-9.*—It is recommended to pre-
 serve milk by addn. of CH_2O , with removal of the CH_2O ,
 before use. Methods of CH_2O removal were studied.
 Am. O has no effect on the CH_2O . Aldehydease of
 potatoes and milk had an oxidizing effect in the presence
 of NaNO_2 as H acceptor, but the reaction is slow. Binding
 the CH_2O by means of casein was not effective. Urea
 combined with CH_2O only at comparatively high concns.
 (1%). CH_2O was removed rapidly and quant. by means
 of NaHSO_3 and $\text{K}_2\text{S}_2\text{O}_8$. Distill 100 cc. of the milk in a
 Kjeldahl flask with H_2SO_4 ; det. the HCHO content in the
 first 20 cc. of the distillate by the KCN method according
 to Basmijn; add a quantity of baulite corresponding to
 the CH_2O found, and pasteurize the milk. CH_2O in the
 concn. of 1:20,000 was an effective preservative at 20-2°.
 Immediately after binding of the CH_2O by NaHSO_3 ,
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 first 20 cc. of the distillate by the KCN method according
 to Basmijn; add a quantity of baulite corresponding to
 the CH_2O found, and pasteurize the milk. CH_2O in the
 concn. of 1:20,000 was an effective preservative at 20-2°.
 Immediately after binding of the CH_2O by NaHSO_3 ,
 souring set in. On the basis of data given in the literature
 and of some digestion expts. with pepsin, trypsin and
 diastase in the presence of $\text{HCHO}.\text{NaHSO}_3$, it is con-
 cluded that, from the hygienic point of view, the method
 proposed has no harmful effect on the milk. W. R. Henn

12

1ST AND 2ND CRITERIA

PROCESSES AND PROPERTIES INDEX

3RD AND 4TH CRITERIA

COMMON ELEMENTS										PROCESSES AND PROPERTIES INDEX										1ST AND 2ND COLUMNS										3RD AND 4TH COLUMNS																			
<p><i>A</i></p> <p>Caramelization of aqueous solutions of lactose. Károly Vas (Univ. Tech. Sci., Budapest, Hungary). <i>Magyar Chem. Polydivat</i> 40, 177-86(1943).—Temp. and time of heating; strongly affect the color produced in a lactose soln.; rapid darkening occurs with a rapid decrease of pH value. The concn. of the lactose soln. seems to have no effect on the intensity of color formed. Small amts. of CH_2O significantly increase formation of dark color; lower amts. impede coloration. Solns. of glucose and galactose give identical colorations; fructose gives color stronger by 15%; maltose and lactose, lighter by 60% than glucose. Sucrose decomposes very slightly. Mixts. of components of disaccharides (artificial invert sugars) give colors identical with those of the monosaccharides.</p> <p>István Fényi</p>										<p>28</p>										<p>1ST AND 2ND COLUMNS</p>										<p>3RD AND 4TH COLUMNS</p>																			
ASB-SLA METALLURGICAL LITERATURE CLASSIFICATION										FROM SOURCE										1ST AND 2ND COLUMNS										3RD AND 4TH COLUMNS																			
FROM SOURCE										1ST AND 2ND COLUMNS										3RD AND 4TH COLUMNS										1ST AND 2ND COLUMNS										3RD AND 4TH COLUMNS									

1ST AND 2ND INDEX		PROCESSES AND PROPERTIES INDEX	
<p>The investigation of deterioration of butter. Károly Vaa (Univ. Tech. Sci., Budapest, Hungary). <i>Magyar Kémiai Közlemények</i> 17, 1-8 (1944).—Chem. methods (detn. of acid no., detection, and detn. of peroxides, according to the detn. of aldehydes and ketones) seem to be insufficient for the evaluation of deterioration of butter; organoleptic tests also are required. The most sensitive of the chem. tests is that of Schibatal (C.A. 26, 3047) modified in the following manner: dissolve a 5-ml. sample in 10 ml. petroleum ether, shake with 5 ml. rosaniline-HCl reagent for 2 min., allow to settle for 2 min., pour off the colored petroleum ether phase into a clean test tube, and after 1 hr. get. the color intensity. István Finály</p>			
<p>ASU-SLA METALLURGICAL LITERATURE CLASSIFICATION</p>			
<p>INDEX DIVISION</p>			

ca

10

The decomposition by heat of water solutions of lactose.

K. Vaa (Roy. Hungarian Palatin Joseph Univ., Budapest). *Wien. Chem.-Ztg.* 47, 49-52(1944).--The HCHO added as a preservative to milk disappeared when the milk was sterilized at 120° and the usual browning was lessened. These effects were attributed to the lactose (I) since they could be produced by use of a 5% soln. of I ($C_{12}H_{22}O_{11}$, H_2O) and 0.5% $NaHPO_4 \cdot 2H_2O$. Color intensity was measured with a photometer using a 498-m μ filter, and pH measured with a quinhydrone electrode. Both effects were increased by higher temp. and longer heating: at 100° the pH changed from 7.9 to 4.5 in 0.5 hr. while at 120° the ex- was 6.1 after 1 hr. and 1.1 after 12.5 hrs.; at 120° the extinction coeff. (II) became 0.087 after 2.5 hrs. and 0.400 after 12.5 hrs. Other factors were held. by heating the solus. at 120° 2.5 hrs. An initial pH of 4.7 had no effect on II but one of 8.2 produced a value of 0.372. Concns. of I varying from 1% to 13.50% had no effect on II but did change the final pH to 6.3 and 4.9, resp. HCHO in concns. of 10-1500 mg. per l. caused a development of color up to 50% stronger than without HCHO; concns. of 5000 produced the same color, while still larger amts. resulted in lower values of II. Maltose had about the same effect as I but sucrose produced little browning (II = 0.1). Glucose, fructose, and galactose had approx. equal effects (II = 2.0).

Carl S. Gilbert

PROCESSES AND PROPERTIES INDEX																									
1ST AND 2ND GROUPS													3RD AND 4TH GROUPS												
<div style="display: flex; justify-content: space-between;"> CA 12 </div> <p>Apparent decrease of formaldehyde content of milk treated with formaldehyde. Károly Vag (Univ. Tech. Sci., Budapest, Hungary). <i>Kisérleti Közlemények</i> 47-49, 93-101(1947).—The rapid decrease of detectable CH_2O in preserved milk is due to the action of microorganisms, particularly lactic acid-producing bacteria and yeast. CH_2O stops the activity of lactic acid-producing bacteria and in low amts. probably stimulates the action of yeasts which during their metabolic processes slowly destroy CH_2O. When the amount of CH_2O becomes low, lactic acid bacteria begin to be active once more and cause curdling.</p> <p style="text-align: right;">István Finály</p>																									
<div style="display: flex; justify-content: space-between;"> <div> <p>ASB-SLA METALLURGICAL LITERATURE CLASSIFICATION</p> <p>1ST AND 2ND GROUPS</p> <p>3RD AND 4TH GROUPS</p> </div> <div> <p>1ST AND 2ND GROUPS</p> <p>3RD AND 4TH GROUPS</p> </div> </div>																									

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27

PROCESSES AND PROPERTIES INDEX

Stabilization of beef bone grease by antioxidants. K. Vaa (Univ. Tech. Sciences, Budapest). *Műszaki Közlemények* 1947, No. 1, 79-87 (in English). The influence of several antioxidants on the room-temp. oxidation rate of bone grease has been detd. by the peroxide content method of Lea (sodium-thiosulfate method) (C.I. 25, 1421). Protection values (Lea no. of untreated fat + Lea no. of inhibited fat) for 60 days' storage were: 1000 p.p.m. $\text{Na}_2\text{P}_2\text{O}_7 \cdot 10\text{H}_2\text{O}$, 10.0; 1000 p.p.m. H_2PO_3 , 11.0; 200 p.p.m. hydroquinone (I), 10.0; 1000 p.p.m. I, 44.0; 200 p.p.m. pyrogallol (II), 14.2; 1000 p.p.m. II, 44.0; 3 p.p.m. adrenaline, 15.0; 300 p.p.m. pyruvic acid, 0.7 (this indicates weak prooxidant action) W. H. Buck

ASD-354 METALLURGICAL LITERATURE CLASSIFICATION

FROM STRIPLINE

FROM STRIPLINE

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FROM STRIPLINE

12

Decrease of formaldehyde content of preserved milk.
Károly Vas. *Magyar Chem. Folyóirat* 51/53, 16-25 (1915-
1916) (1918). See C.A. 42, 2487g. I. F.

ADV. 15-A METALLURGICAL LITERATURE CLASSIFICATION

C.A.

Starting the fermentation of oversulfurized must. Karoly Vas (State Inst. Agr. Ind. Research, Budapest). *Mezőgazdasági Lapok*, No. 9, 19-21 (1940). Sterilized must of *caudex* 42 /par 3, No. 9, 19-21 (1940). Sterilized must of pH 3.76 was treated with 206 and 812 mg./l. SO_2 . Fermentation was observed in 41 hrs. with the lower dose; no fermentation was observed with the higher dose. When 77-116 and 154-231 mg./l. HCHO were also added, fermentation occurred in 24-41 and 41-65 hrs., resp. The addn. of 3% caramel also neutralized the inhibiting effect of SO_2 . Fermentation of sulfurized must can also be started by increasing its pH value with CaCO_3 doses. The SO_2 doses were applied in the form of $\text{K}_2\text{S}_2\text{O}_5$. István Fényi

12

CA

Preservation of fruit preparations and pulps by sulfur dioxide. Károly Vaa. *Magyar Kém. Lapja* 4, 291-5 (1943). —Károly proved that not only glucose, but also the various decompn. products of sugars formed in the heating of liquids contg. sugar (as acetol, furfural, 6-hydroxy-methylfurfural, methylglyoxal, glyceraldehyde, dihydroxyacetone, or blacetyl) react with SO_2 and form products inactive against microbes. Neither sucrose nor fructose formed addn. compds. with SO_2 , but under heating they decompd. to compds. which bind SO_2 . Temp. has a significant influence on the inhibiting effect. Various solns. contg. different sugars did not ferment on inoculation with *Zygosaccharomyces* (sepd. from coocd. orange juice) if 1.5% SO_2 was present in 1 l. at 37°. Under the same conditions but at 25° 300 mg. and at 15° 800 mg. SO_2 were needed for quant. preservation. Practically the amt. of applied SO_2 can significantly be decreased by diminishing carbonyl groups in the liquids, by increasing the appld. temp., by diminishing the pH values possibly below 3.5, and, generally, by avoiding any such procedures (as inversion, or caramelization) which may result in the formation of any compds. being able to inactivate SO_2 .

István Fintly

ASH-SLA METALLURGICAL LITERATURE CLASSIFICATION

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16

CA

The effect of age of culture on the glucose-fermenting power of some strains of yeast. Károly Vao (Orsz. Mezőgazd. Igazg. Kísérleti Intézet, Budapest, Hung.). *Acta Chim. Hung.* 1, 210-14(1951)(in English).—Various yeast strains were examd. to test their ability to cause fermentation of different carbohydrates in a medium adjusted to pH 5.3 and contg. asparagine 0.3, KH_2PO_4 0.5, $MgSO_4 \cdot 7H_2O$ 0.04%, and certain sugars (glucose, mannose, galactose, fructose, maltose, and sucrose). With wine yeasts the rate of fermentation of fructose was the same as that of glucose and mannose. The fermentation of galactose usually began after a certain time lag and at a slower rate. Yeast strains isolated from a spoiled sample of mustard showed, however, a quite different behavior. They caused energetic fermentation of fructose and mannose; sucrose fermented at a slower rate, and galactose did not ferment.

Little or no gas production was observed with glucose. The rate of glucose fermentation was a function of the age of culture. Comparison of 3-day old cultures to those aged 60 days showed that younger cultures produced a much quicker fermentation of glucose. When testing the fermentation rates of fructose the differences were not so marked. A definite max. was observed in the activity for glucose fermentation on the 10th day. The effect of age of culture on the fermentation rate of fructose and glucose was very slight. István Fialky

VAS K

Chemical Abst.
Vol. 48 No. 8
Apr. 25, 1954
Analytical Chemistry

Detection of certain organic acids by partition chromatography on paper Károly Vas (Hungarian Inst. Research Acc. Inst., Budapest) ~~Chem. Acad. Sci. Hung. A.~~ 335-42 (1951) (in English).—The nonvolatile nature of acids can be used by paper chromatography with S & S No. 507 filter paper. Water and butanol can be used as solvents. AcOH, HCOOH, and H₂SO₄ are used to induce disson. of the solutes. H₂SO₄ proved most practical because it reduced disson., gave well rounded and sep. spots, and the excess was easily removed; and finally it is readily available in high purity. HCl was suitable but the excess is difficult to remove and prevents development by acid-base indicators. A mixed solvent of butanol and gasoline makes the sepn. of certain acids (e.g., malic and citric) much easier. The *R_f* values parallel the distribution coeffs. between butanol-H₂SO₄ and water. The larger the no. of polar groups in the mol., the higher the sol. in the aq. phase and the lower the *R_f* values for lactic, lactov., lactic, oxalic, succinic, malic, tartaric, and citric acids. The salts of weak carboxylic acids can be chromatographed if the acid can be liberated by H₂SO₄. The *R_f* values change and the liberation is not always quant.

R. M. Prater

VAS, K.

"Determination of different Organic Acids by Partition Chromatography." p. 345
(Elemezési Ipar Vol. 5, no. 11 Nov. 1951. Budapest.)

Vol. 3, no. 6
SO: Monthly List of East European Accessions. /Library of Congress, June 1954, Uncl.

VAS, K.

"Alcohol and Sugar Tolerance of Yeasts." p. 71. (Elemezési Ipar. Vol, 6, no. 3
Mar, 1952 Budapest.)

SO: Monthly List of East European Accessions. Vol. 3, no. 6
/Library of Congress, June 1954, Uncl.

Chem Abs.

v. 41 15 Jan-54

15 W

2

Mechanism of antimicrobial action. Interference with the cytoplasmic membrane. Kápoli Vas (Inst. Research Canning, Meat Packing & Refrig., Budapest). *Agrokémia és Talajtan* 2, 1-16(1953).—SO₂, HCl, KCN, CuSO₄, HgCl₂, toluene, MeOH, EtOH, AmOH, phenol, thymol, acetone, formic, acetic, caprylic, lactic, and salicylic acids, Me *p*-hydroxybenzoate, esters of α -bromoacetic acid and acriflavine exert their action on *Saccharomyces cerevisiae* by attacking the cytoplasmic membrane, whereas NaF and HCHO kill cells without making the membrane more permeable to amino acids. The no. of amino acids diffusing from within the cell grows with increase in concn. of the agent. Heating to 55-60° also causes diffusion of amino acids. In certain cases migration of purine and pyrimidine derivs. was observed; with HCHO this effect was absent. In general, the disturbance of cell membrane was studied by the ninhydrin test (performed in the supernatant), by paper chromatography of amino acids and by spectrophotometry of purine and pyrimidine constituents leaving the cell. Salicylic acid and sucrose did not give a max. absorption at 280 m μ , indicating the absence of diffusion of purine and pyrimidine derivs. With NaF and NaCl a weak diffusion was noted and with toluene or with heating alone a strong diffusion was observed.
Lótván Földy

"APPROVED FOR RELEASE: 08/31/2001

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APPROVED FOR RELEASE: 08/31/2001

CIA-RDP86-00513R001858710020-9"

Vas, Károly

✓ Kinetic examination of factors affecting growth of microbial populations. Károly Vas (Inst. Research in Canning, Meat Packing and R. Ind., Budapest). *Agrokémia és Talajtan* 3, 205-20 (1954) (English summary).—Qualitative and quantitative relations of factors promoting or hindering the growth of microorganisms were studied by kinetic measurements. Such factors usually change the duration of the lag phase, the growth rate in the exponential phase, and the total growth in the stationary phase. The growth of *Saccharomyces cerevisiae* var. *ellipsoideus*, *Torulopsis utilis* var. *maior*, and *Bacillus cereus* was studied turbidimetrically in culture media containing various chemicals. By plotting the growth curves measured in the presence of varying concentrations of dehydroacetic acid, benzoic acid, formic acid, or of their sodium salts, of a mixture of bromoacetic acid esters, and of cetylpyridiniumbromide, the lag phase duration, and the generation time were determined graphically. The growth-rate constant was calculated from the generation time. Total growth was measured after extended cultivation. The lag and the lateral growth rate for *Aspergillus foetidus* were also determined. Growth rate constants and medium effective doses, are reported and their significance is discussed. Various reaction mechanisms are also proposed and evaluated in some detail. 13 references. Peter H. M. Oehlitz

VAS, K.

"Microflora of salami." Elelmezsi Ipar, Budapest, Vol. 8, No. 3, Mar. 1954, p. 87.

SO: Eastern European Accessions list, Vol. 3, No. 11, Nov. 1954, L.C.

VASS, K.; PROSZT, G.

"Calculation of Time Necessary for the Heat Treatment of Preserved Foods",
P. 230, (ELELMEZESI IPAR, Vol. 8, No. 8, Aug. 1954, Budapest, Hungary)

SO: Monthly List of East European Accessions, (EEAL), LC, Vol. 3, No. 12,
Dec. 1954, Uncl.

VAS, K.

Turbidimetric measurement of microbial density. Acta microbiol. hung. 2 no.3:203-213 1955.

1. Institute for Research in Canning, Meat Packing and Refrigeration.

(BACTERIA,
turbidimetric measurement of density in Pulfrich
photometer)

1955, 2/3 (215-234) Graphs 12 Tables 5
 .569 VAS K. *Kinetic studies of the factors influencing microbial growth ACTA MICROBIOL.ACAD.SCIENT.HUNG. (Budapest) 1955, 2/3 (215-234) Graphs 12 Tables 5

Kinetic measurement of cell growth was successfully employed for elucidating qualitative and quantitative relations of the effects promoting or inhibiting microbial growth. The growth curve yielded by bacteria, yeasts or moulds in the presence of various concentrations of a chemical agent was determined by the author's turbidimetric method. The quantitative evaluation of the log phase, determined by graphical method, the exponential growth rate constant and total growth disclosed dates allowing a quantitative comparison of the effects of various substances and at the same time insight might be gained into their mechanism of action. For the determination of the effects of different chemicals on the growth rate the medium effective dose, i.e. the concentration that would have resulted in the value of growth rate constant amounting to one half of that of the control culture, was determined by the method of moving averages. For closer characterization of the effect upon the rate of growth the author proposes the use in addition of the medium effective dose response curve, e.g. the concentration required for 80% inhibition (D_{80}) per medium effective dose (D_{50}).

Abraham - Szeged

vas, h.

Heat destruction of bacterial spores in the presence of chemical agents. K. Vas and G. Prosz. *Acta Microbiol. Acad. Sci. Hung.* 2, 235-38 (1955) (in English). — The control suspension of spores of *Bacillus cereus* in the filtered juice of canned green peas required 33 min. of heating at 90° to reduce the microbial count to around 10. Samples with 0.2% dehydroacetic acid (I), 0.2% levulinic acid (II), or 0.2% Na salicylate (III) exhibited no growth even without heat-treatment. A mixt. of the *B. cereus* and a culture obtained from decayed frozen and thawed peas required less than 10 min. of heat-treatment in the presence of I, II, or III in contrast to the control suspension which required 70 min. In the presence of 0.2% Na benzoate, destruction required 40 min. The heat tolerance of spores changes with the temp. The decimal reduction time was detd. in the presence of I, II, methyl *p*-hydroxybenzoate, cetylpyridinium bromide, KNO₃, penicillin, streptomycin, chloromycetin, and Aureomycin. The reduction of pH from 7 to 6 of itself causes

some increase in the rate of microbial destruction by heat. Chem. agents were no more effective at pH 6 than pH 7.

Rachel Brown

MD
①

VAS, K. PULAY, G.

VAS, K. PULAY, G. Notes on the microflora of salami and on its controlled development. in English. p. 109

Vol. 3, no. 1/2, 1955
ACTA MICROBIOLOGICA
SCIENCE
Budapest, Hungary

So: East European Accessions, Vol. 5, no. 5, May 1956

80. Measurement of the relative equilibrium humidity of foodstuffs and its significance in the appraisal of preservability - K. Vas, G. Proszl. (Elelmiszertud - Vol. 9, 1955, No. 1, pp. 6-14, 11 figs., 3 tabs.)

Preservability of foodstuffs depends on their degree of hydration (moisture content). As a measure for the degree of hydration the notion of relative equilibrium humidity was introduced, meaning the atmospheric humidity in a stated equilibrium with the moisture content of the substance. Microorganisms causing deterioration of the product will grow only if hydration exceeds a certain limit value which in most cases proved to be about 75%. The method easily carried out in industrial control laboratories for the determination of the relative equilibrium humidity is based on the deliquescence of various hygroscopic salts. A paraffin disc divided into eight sectors is placed in the middle of a Petri dish and a series of salts which deliquesce at definite relative humidities are placed into the cavities of the segments. The material to be investigated is placed around the edge of the dish. Finally the dish is covered with a glass plate and sealed with paraffin wax. After several hours the crystals are observed through a magnifying glass and the corresponding relative equilibrium humidity is read off a chart.

83. Preservability of salted tomato pulp — K. Vaa,
G. Proust. (*Éléments Ipar* — Vol. 9, 1955, No. MD
2, pp. 41–45, 6 figs.)

Salted tomato pulp of normal composition easily becomes subject to microbial deterioration even when it contains 38 to 40% tomato solids and 8 to 10% salt. Besides *Aspergillus* species of the *glaucus* type osmophilous yeasts which cause the fermentation of the pulp have also been isolated. Within the range limit of 40 to 70% for total solids the composition resistant to osmophilous yeasts is calculable by formula $S = 23.82 - 0.273 P$ (S = salt content, P = pulp solids). The compositions correspond to a 73 to 75% relative vapour content in the equilibrium state. A statistical analysis of the taste appraisals of soups prepared from various composition pulps has proved that organoleptic tests are essentially functions of the salt content. Optimum composition in respect to preservability and flavour is 40% P and 15% S . Upon identification the osmophilous yeast proved to be *Saccharomyces rouxi* Boutroux.

(1)

VAS. K.

✓ 97. Microbial deterioration of green pepper preserved in vinegar — G. Proszl, K. Vns. (*Élelmiszeri Ipar* — Vol. 9, 1955, No. 4, pp. 124-126, 5 figs., 1 tab.) MD

Whitish spots were observed on the skins of green peppers (green paprika) pickled in 2.4% acetic acid and 6% salt. The flesh around the spots frequently softened. Upon transculating the bacteria causing deterioration to various culture media they proved to be gram-positive and highly resistant to acetic acid. Experiments with artificially infected paprika showed that on products in the above pickle, prepared at 55°C and kept at that temperature in a water bath for 20 minutes no infection could be observed whereas infection did appear if the solution contained only 1.2% acetic acid and 3% salt. The presence of 0.15% sodium salicylate prevents infection even in more dilute pickles. Identification of the bacteria is underway.

①

VAS, KAROLY
HUNGARY/Chemical Technology. Chemical Products and Their Application.
Food Industry. H-28

Abs Jour: Referat Zhur-Khimiya, No 5, 1958, 15996.

Author : Vas Karoly, Csontos Eva

Inst :

Title : Determination and Importance of Hydration.

Orig Pub: Agrochem es talaj, 1956, 5, No 4, 411-424.

Abstract: For the determination of the isotherms of sorption and hydration of food products, packaging materials and soils, modifications have been made in the methods of Paunsi and Sammers (J. Soc. Chem. Ind., 1939, 58, No 162 T) and Bausfeld (Trans. Farad. Soc., 1918, 13, No 401). [all names transliterated].

Card : 1/1

Hungary/Chemical Technology. Chemical Products and Their Application -- Food industry, I-28

Abst Journal: Referat Zhur - Khimiya, No 2, 1957, 6558

Abstract: for the prevention of food product spoilage due to residual spore microflora: (1) stabilization of the spore state, (2) provision of conditions favorable to the germination of spores and destruction of vegetative forms by repeated treatment at a relatively low temperature.

Card 2/2

VAS, K.

Formation of spores and germination of bacteria and some biochemical aspects of these processes. p. 117.

MAGYAR KEMIKUSOK LAPJA. (Magyar Kemikusok Egyesulete) Budapest.

Vol 11, no. 7, Apr 1956.

SOURCE: EEAL, Vol 5, no. 7, July 1956.

VAS, K. and PROSZT, G.

"Effect of Temperature and Hydrogen-Ion Concentration on the Germination of
Spores of *Bacillus cereus*"

With Inst. for Research in Canning, Meat Packing and Refrigeration, II,
Herman Otto ut 15, Budapest.

SO: Nature, Vol 179, No 4573, 22 June 1957, Uncl.

COUNTRY : Hungary
CATEGORY : Microbiology
ABS. JOUR. : Ref Zhur-Biologiya, No.4, 1959, No. 14837
AUTHOR : Vas, K.; Prosz, G.
INST. : Hungarian AS
TITLE : Significance of pH in Sterilization of
Canned Goods

ORIG. PUB. : Acta microbiol. Acad. sci. hung., 1957, 4,
No.4, 413-432
ABSTRACT : A lowering of the pH within ranges of 7.0 to
3.0 favors a shortening of the heating period
required to kill the spores of Bacillus
cereus. The heating time depends not only
on the pH but on the acid which is used to
acidify the substrate. It is shorter with
lactic acid and somewhat longer with phosphoric
and citric. The decrease in spore resistance
is not high enough to have any significance
on the reduced heating period of

CARD:

1/2

VAS, K.

A method for the evaluation of the quantal response of microbial cultures to chemical and physical agents. Acta microb. hung. 4 no.4: 433-436 1957.

1. Institute for Research in Canning, Meat Packing and Refrigeration, Budapest.

(MICROORGANISMS,
eff. of chem. & phys. agents, method for evaluation
of alternative responses.

VAS, Karoly

Preservability of fruit and vegetable concentrates. Elelm
ipar 11 no.1:1-8 Mr '57.

1. Konzerv-, Hus- es Hutoipari Kutato Intezet, Budapest, II.,
Herman Otto ut 15.

VAS, Karoly

Biometric study on the role of culture medium in the growth
of the conidia of *Aspergillus oryzae* and *Aspergillus candidus*.
Elelm ipar 11 no.7/8:157-163 0 '57.

1. Konzerv-, Hus- es Hutoipari Kutato Intezet, Budapest.

VAS, Karoly; KOVACS GIULANE PROSZT, Gizella

Effect of some 8-quinolino derivatives on the germination
of Bacillus cereus spores. Elelm ipar 11 no.9/10:202-205
N '57.

1. Konzerv-, Hus- es Hutoipari Kutato Intezet, Budapest.

HUNGARY / Chemical Technology. Chemical Products and
Their Applications. Food Industry.

H

Abs Jour: Ref Zhur-Khimiya, 1959, No 4, 13480.

Author : Vas, Karoly.

Inst : Not given.

Title : On the Death of Bacteria.

Orig Pub: Elelm. ipar, 1958, 12, No 1-2, 22-25.

Abstract: An exponential death curve of bacteria in canned food and other food products is obtained by an improbable proposal concerning the equal resistance of all cells under the influence of a lethal factor. However, the attainable accuracy of the experiment is insufficient for establishing a disparity between the true course of the curve and the exponential. -- G. Yulkovich.

Card 1/1

120

VAS, Karoly

Newer research achievements in the field of chemical preservation
of food. Elelm ipar 12 no.6/7:170-180 Je-Jl '58.

1. Konzerv-, Hus- es Hutoipari Kutato Intezet, Budapest.

VAS, K.; PROSZT, G.

The effect of removal of available water on cell form and kinetics of growth of a strain of *Sacch. cerevisiae* var. *ellipsoidea*s. *Acta microb.hung.* 6 no.4:283-296 '59.

1. Institute for Research in Canning and Refrigeration,
Budapest.

(YEASTS)

VAS, Karoly, dr.

The influence of various radiating energies on food conservation,
food value, digestibility, and organoleptic characteristics.
Elelm ipar 13 no.7:227-231 J1 '59.

VAS, Karoly

Microbiological foundations of sterilization by heat treatment in the food industry. *Elém ipar* 15 no.12:353-358 D '61.

1. Kertészeti és Szőlészeti Főiskola, Élelmiszertechnológiai és Mikrobiológiai Tanszék, Budapest.

VASH, K.[Vas, K.]; FARKASH, I.[Farkas, I.]

Some immediate influences of ionizing radiations on the yeast cell. Mikrobiologiya 30 no.3:436-440 My-Je '61.

(MIRA 15:7)

1. Tsentral'nyy nauchno-issledovatel'skiy institut pishchevoy promyshlennosti, Budapesht, Vengriya.

(YEAST) (RADIATION—PHYSIOLOGICAL EFFECT)

VAS, Karoly, dr.

Experiments for solving by objective methods the receiving of
green peas according to their qualities. Konzerv paprika
no.5:151-155 S- O '62.

1. Kerteszeti es Szoleszeti Foiskola.

ERDELYI, Lajosné; VAS, Karoly, dr.

Experiments for preparing plum juice refreshments. Konzerv
paprika no.5:162-167 S-O '62.

1. Kertészeti és Szőlészeti Főiskola.

BAJNOK, Istvan; VAS, Karoly

Preservation of juice fruit semi-concentrates. Konzerv paprika
no.3:81-86 My-Je '63.

1. Kerteszeti es Szoleszeti Foiskola Elelmiszertecnologiai es
Mikrobiologiai Tanszeke.

VAS, Karoly; KOLLO, Andrasne; SARAY, Tamas

Instrumentalized grading of raw material for the production of canned and quick-frozen green peas. Elelm ipar 18 no.8/9: 275-280 Ag-S '64.

1. Chair of Food Technology and Microbiology, College of Horticulture and Viticulture, Budapest.

SARAI, Andras; VAS, Laszlo

Some thoughts on the simplification of railroad wagon load tariff and
the coordination between the railroad wagon and truck load tariffs.
Kozleked kozl 18 no.25:461-463 24 Je '62.

2/808/60/000/000/001/004
1037/1237

AUTHOR: Vasa, Čestmír, Engineer

TITLE: Evaluation of materials from the point of their resistance to heat shocks and heat fatigue

SOURCE: Prague. Statni vyzkumny ustav materialu a technologie. Materialovy sbornik, 1959. Prague, 1960, 13-27

TEXT: Experimental details: Furnaces were of the muffle type of ϕ 90 x 500 mm with electrical heat regulation up to 1100°C., using Ni-NiCr thermocouples. The cooling compartments are made from glow resistant pipes. Air cooling as well as water spray cooling are employed. The cooling and the movement of the samples are automatically regulated, to preset temperatures. The tested samples were in form of discs ϕ = 50 mm with and without perforation. The cracks observed in the different samples were suitably summed up and plotted against the number of heat shocks at different temperatures. A number of test results obtained on the apparatus are presented.

Card 1/2

Z/506/60/000/000/001/004
I037/I237

Evaluation of materials from...

Photographs of cracks in the parts attacked by heat shocks are given in different magnifications. There are 15 figures. The English language references include: Harris, G.T., Johnson, E.: Metallurgia, Manch., 51 (1955), 17. Lampson, F.K., Tsareff T.C., Green, A.W.F.: Proc. ASTM 57, (1957), 965-976. Low, A.C.: International conference on fatigue of metals, London 1956, 206.

ASSOCIATION: SVÚMT, Prague

Card 2/2

S/137/62/000/006/121/163
A052/A101

26.2100

AUTHORS: Vodšed'álek, Josef, Vystyd, Miloš, Tykva, Jaroslav, Váša, Čestmír,
Sicho, Miroslav

TITLE: Materials for gas turbine blades

PERIODICAL: Referativnyy zhurnal, Metallurgiya, no. 6, 1962, 56, abstract 6I330
("Materiál. sb. SVUMT. 1959". Praha, 1960, 57 - 114, Czechoslovakian;
Russian, English and German summaries)

TEXT: The high-temperature alloy of Poldi AKNTs grade was investigated in
a cast and forged state. Besides long-life strength of the material, relaxation,
fatigue and damping, thermal expansion, heat conductivity, E and thermal impact
resistance of the material were determined. An investigation of the alloy in a
forged state has shown that the values of mechanical and heat-resistance proper-
ties are in accordance with the literature data for nimonic-80A alloy. However,
by means of a special heat treatment it was possible to achieve higher character-
istics. The alloy is sensitive to stress concentrations on account of its low
ductility at rupture. In a cast state the heat-resistance properties are good,

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Card 1/2

Materials for gas turbine blades

S/137/62/000/006/121/163
A052/A101

however there is a larger spread of results. σ_w of the material in a cast state is lower than that of the material in a forged state.

T. Rumyantseva

[Abstracter's note: Complete translation]

Card 2/2

S/37/62/000/002/057/065
A006/A101

AUTHORS: L8bl, Karel, Váša, Čestmír

TITLE: Fe-Cr-Ni alloys with a strengthening σ -phase for the hardfacing of
sealing reinforcement surfaces

PERIODICAL: Referativnyy zhurnal, Metallurgiya, no. 8, 1962, 12, abstract 8E68
("Materiál, sb. 1960, Čast. 2", Statní výzkumný ústav materiálu a
technol. Praha, 1960, 125 - 135, Czech; summaries in Russian and
English)

TEXT: The authors present a short review of literature on hardfacing
materials which do not contain Co and which, after additional heat treatment,
single out a strengthening σ -phase. Experiments of the Czechoslovak Institute
of Materials and Techniques on the development of such an alloy for arc hard-
facing are discussed. Austenite-forming C, N, Ni counteract the separation of
the σ -phase (Mn dissolves considerably in the σ -phase), ferrite-forming Si, and,
to a lesser degree, Mo, Ti and Nb, promote its separation. Some variants of hard-
faced type X 40 H 10 (Kh40N10) and X 30 H 10 (Kh30N10) metal are investigated, as



Card 1/2

3/137/62/000/008/057/065
A006/A101

Fe-Cr-Ni alloys with a...

to hardness and microstructure, after various types of heat treatment. Mutual galling in friction was also studied. On the basis of experiments, three experimental electrode types were developed yielding the following composition of the built-up metal: (in %) grade 598 - C 0.38, Mn 3.1, Si 0.7, Cr 17.1, Ni 7.4; grade 560 - C 0.3, Mn 1.0, Si 1.3, Cr 26.9, Ni 10.0, Nb/Ta 0.8, and grade 889 - C 0.09, Mn 1.0, Si 5.0, Cr 17.0, Ni 7.9. The Institute in cooperation with the "Moravskoslezská armaturka" Plant carried out the hardfacing of some sets of sealing parts for steam valves. The hardfaced valves operated satisfactorily during tests on a high-pressure stand at 500°C and under particularly difficult conditions. They have now been trial-operating for several months at one of the Ostrava electric plants. ✓

Ye. Greyl'

[Abstracter's note: Complete translation]

Card 2/2

Z/056/62/019/008/001/007

1037/1237

AUTHORS: Löbl, K., and Váša, C.

PERIODICAL: Přehled technické a hospodářské literatury. Hutnictví a strojírenství v. 19, no. 8, 466
abstract HS62-5921 (1960 Praha: SVÜMT, STK 129029)

TITLE. Economical non-rusting steels for casts of the type Cr—Ni—Mn—N and Cr—Mn—N

TEXT: Study of the additives Mo and Cu to the mechanical properties and corrosion resistance of the steels mentioned for the casts. It was found that addition of Mo, Cu or both (up to 2%) does not lower the essential mechanical qualities of the steels investigated and in some cases it improves their resistance to corrosion. Possibilities for use of the tested materials. 12 microphotos, 14 diagrams, 3 tables, 17 references. From the collection (p. 103-124). Material collection 1960, Part II: Glow-proof, glow-resistant, and corrosion resistant steels and alloys.

[Abstracter's note: Complete translation.]

Card 1/1

Z/034/62/000/001/006/011
E073/E535

AUTHORS: Čížek, L., Vodsedálek, J., Váša, Č. et al

TITLE: Heat-resistant hardenable steel 15Cr35NiTi

PERIODICAL: Hutnické listy, no.1, 1962, 62

TEXT: On current 5 ton heats of the steel AKRN the basic properties which are important from the point of view of utilising it in steam and gas turbines were determined, namely, the mechanical and physical properties, the creep strength and creep rate, resistance to relaxation, the resistance to fatigue at elevated temperatures, the resistance to thermal shock, resistance to oxidation in air, to erosion by steam and corrosion in some aggressive solutions. The internal damping under conditions of fatigue and creep were investigated paying particular attention to heat treatment which is optimum from the point of view of creep and fatigue. An analysis was made of the structural phenomena which take place during heat treatment and ageing of the steel AKRN in the shaped and in the as-cast states.
Research Report SVÚMT Z-60-847.

211 pages, 157 figures and diagrams, 52 tables.

Card 1/1 [Abstractor's note. Complete translation]

S/137/63/000/001/016/019
A006/A101

AUTHORS: Vodsedálek, Josef, Váša, Čestmír

TITLE: Austenitic heat-resistant hardening steel for forgings and castings

PERIODICAL: Referativnyy zhurnal, Metallurgiya, no. 1, 1963, 61, abstract 11344P
(Czechosl. patent no. 102219 of January 15, 1962)

TEXT: For parts, operating at temperatures up to 750°C, a cheaper steel grade was proposed to replace the expensive Nimonic steel type. The composition of this steel is: C 0.04 - 0.15%, Cr 12 - 20%, Ni 30 - 42%, W 1 - 4%, Mn ≤ 2.0%, Si ≤ 1.0%. The dispersion hardenability of the steel is attained by adding 0.8 - 1.5% Ti, 1.5 - 4.0% Al. An increase in strength properties is brought about by adding B 0.01 - 0.15%. W in the steel can be replaced by an equal amount of Mo. Co in an amount as high as 5.0% increases the steel ductility without a noticeable decrease of the strength properties. Addition of 0.3% Li and 0.5% Zr improves considerably deoxidation of the steel. Admixtures of Zr and B strengthen the grain boundaries. The necessary Ti and Al amount in the steel is determined from the empiric equation $2Q_{Ti} + 3Q_{Al} = k[t + (100-150)]$ where Q_{Ti} is the weight % of

Card 1/2

S/137/63/000/001/016/019
A006/A101

Austenitic heat-resistant hardening steel...

Ti; Q_{Al} is the weight % of Al; t is the operational temperature (550 - 750°C), $k = 0.008$. Heat treatment of the steel consists in heating to 1,100 - 1,200°C, holding for 1 - 4 hours, cooling in air and aging at 700 - 800°C, for 16 - 24 hours to H_B 250 - 350. Steel, containing in %: C 0.07, Cr 14.94, Ni 34.57, W 2.70, Mo 1.23, Ti 0.90, Al 2.78, B 0.097, the rest Fe, has in cast state, after heat treatment at 1,150°C, 1 hour air cooling, aging at 750°C for 20 hours, the following properties: σ_{100} at 650, 700 and 750°C is equal to 34, 30.5 and 25 kg/mm², σ_{100} at the same temperatures is 31, 28 and 18 kg/mm² and $\sigma_{10,000}$ at the same temperatures is 26, 18 and (12) kg/mm².

G. Rymashevskiy

[Abstracter's note: Complete translation]

Card 2/2

VASA, FRANTISEK

Mechanisace u lnu. (2., doplnene vyd.)

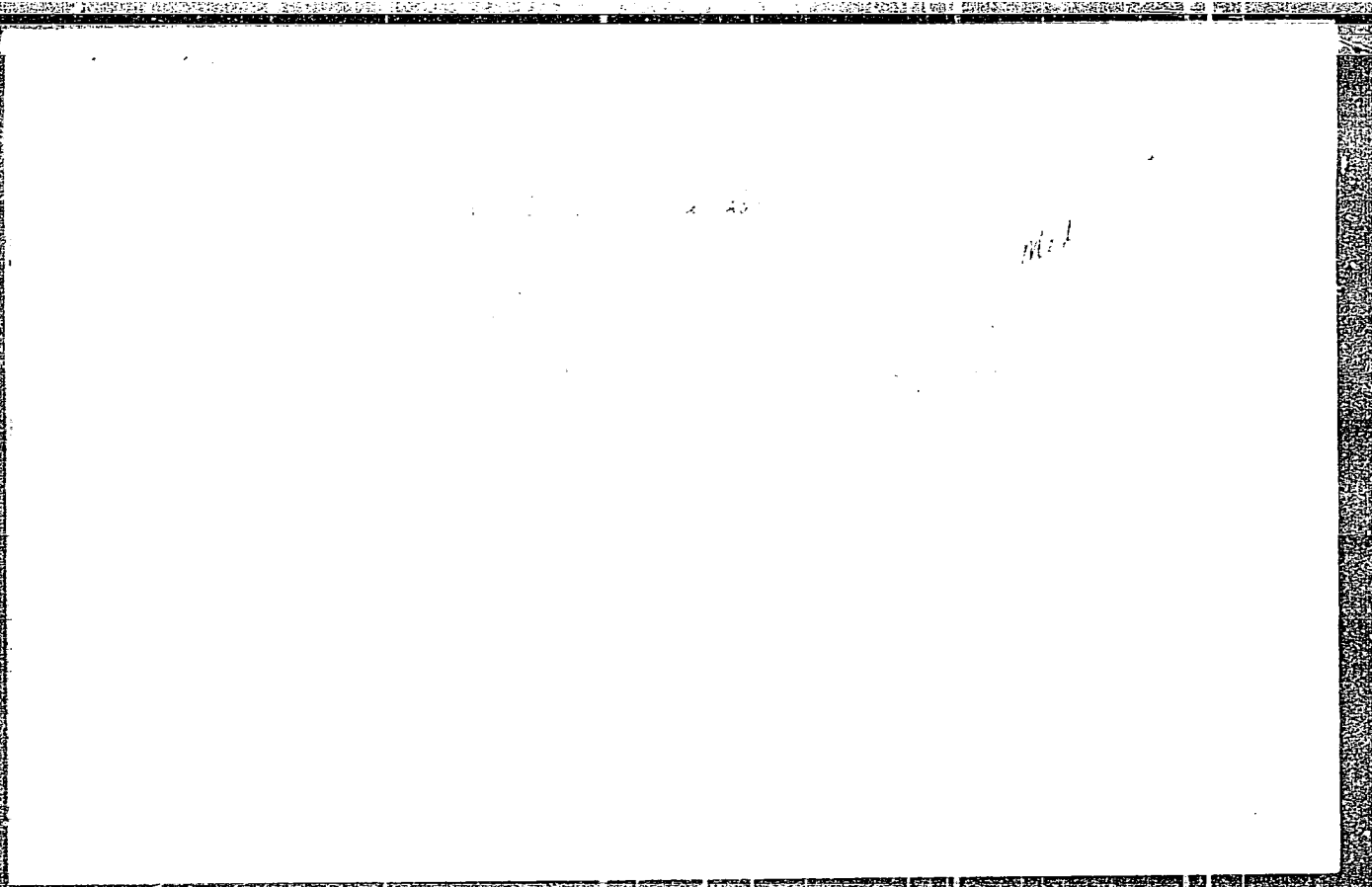
Praha, Czechoslovakia, Statni zemedelske nakl., 1958, 208p.

Monthly List of East European Accessions (EEAI), LC, Vol. 8, No. 9, September 1959.

Unclassified.

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CIA-RDP86-00513R001858710020-9



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